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Smoking the Summer Meat.

The smoke method of curing meat is not so common as it once was, but there are still many who prefer the smoke-cured product to the salty article. A hog butchered in the spring and cured properly will furnish a wholesome class of meat food to use alone or in conjunction with the fresh beef obtained through the beef-ring.

It is not a difficult proposition to smoke the summer meat supply. A small, inexpensive building, 6 feet square and 8 feet high is quite sufficient, yet if the walls are constructed of brick, concrete or metal there is less danger from fire. The fire box is often built in the centre of the floor, but a more up-to-date arrangement is to have the fire box outside and the smoke conducted by a flue into and up through the house. No two pieces of meat should touch each other, neither should it hang directly over the fire, as the heat is liable to fry out the fat and injure the flavor. Small quantities of meat can be smoked in a barrel; both ends are knocked out and it is placed half over a pit. The pieces of meat are suspended from sticks placed across the top, which is then covered with boards and old sacks to retain the smoke. Hickory, maple or birch, smothered with sawdust of the same kinds of wood, give off a suitable smoke for this purpose, but some people prefer corn cobs, claiming that they impart a better flavor to the product. Resinous woods such as pine, hemlock and cedar are unsuitable as the smoke gives the meat a disagreeable flavor. If a blaze breaks out it should be extinguished, for only the smoke is required. If the fire is kept going day and night, with an even temperature and good smoke maintained, two or three days will complete the operation, but when the fire goes out at night six or seven days are required to smoke the meat properly.

Before being placed in the smoke-house the meat should be rubbed with salt a couple of times and then left in pickle for a while. The brine or pickle should be strong enough to float a fresh egg, and if a slightly sweetish taste to the meat is desired a little molasses should be added. The following recipe for 100 pounds of meat has been found satisfactory: Combine 9 pounds of salt, 3 pounds of sugar, one pint of molasses, 3 ounces of saltpetre, and one ounce baking soda, with five or six gallons of water. This is heated slowly until the salt is dissolved, then boiled and skimmed. The solution must be thoroughly cooled before the meat is put into it. The meat should be left in the pickle four or five weeks, when it can be taken out and drained for a day or two and smoked. If the smoke-house is properly built, the meat may be left in it until used, or it may be put into sacks and hung in a cool, dark, dry room in the dwelling house. Another method is to wrap the meat in sheeting and then dip it in a thick whitewash to which glue has been added. Still another practice is to pack it in barrels with oats. Flies are the great danger and one or other of these methods should be followed closely or a considerable quantity of meat may be spoiled.

Dry-Salt and Brine Cures.

To dry-salt hams and shoulders, rub them with 4 lbs. of salt, 1½ lbs. of brown sugar and 2 ounces of pulverized saltpetre, to every 100 pounds of meat. It should be applied three times to hams and shoulders and twice for bacon, rubbing it in well at intervals of about a week.

If plain salt pork is desired rub each piece of meat with fine, common salt, and pack closely in a barrel. Allow it to stand over night. The next day weigh out 10 pounds of salt and 2 ounces of saltpetre to each 100 pounds of meat, and dissolve in 4 gallons of boiling water. When cold, pour this brine over the meat, cover, and weight down to keep it under the brine. Meat will pack best if cut into pieces about 6 inches square. The pork should be kept in the brine until used.

Pickling Beef.

There are several recipes which give fairly good results with pickling beef. They vary somewhat in the amount of sugar and salt used. For fifty pounds of meat take two gallons of water, 4 pounds of salt, 2 pounds of brown sugar and one ounce of saltpetre. Boil for ten minutes, then skim to remove any scum which may rise to the top. Remove from the fire and allow to stand until cold. The pieces of meat should be put in a cask or crock and covered with the brine. It will be necessary to weight the meat down so as to keep it covered. Should the brine become sour drain it off, boil and pour back on the meat when cold. It is essential that the brine be kept sweet. Another recipe which varies slightly from the one already mentioned is: To each gallon of water add 1½ pounds of salt, ½ pound of sugar, ½ ounce of saltpetre and ½ ounce of potash. These should be boiled together and the top skimmed off. When cold pour it over the meat. It is advisable to sprinkle the meat lightly with saltpetre before putting it in pickle so as to remove the surface blood. A recipe for corned beef is as follows: Use 8 pounds of salt to 100 pounds of meat; place a layer of salt in the bottom of the barrel, sprinkle salt on the meat and put a layer of salt between each two layers and a thick layer on top. After standing for twelve hours add, for each 100 pounds of meat, a solution of 4 pounds of sugar, 2 ounces of baking soda, and 4 ounces of saltpetre in a gallon of water. Add enough water to cover all the meat. Watch the meat to see that it is covered with brine at all times.

Vessels in Which to Cure Meat.

A large, stone jar is the best vessel in which to cure

meat. Where this is not available a molasses or syrup barrel will do nicely, provided it is thoroughly scalded and cleansed. A barrel or a jar that has once held meat will do again and again unless meat has spoiled in it. If used repeatedly it will be necessary to scald it thoroughly each time before packing with fresh meat. Use hardwood sticks or a hardwood cover for the meat, and weight it down with a stone of ample size. Soft wood is likely to be resinous and flavor the brine.

Semi-Cooking.

A very wholesome class of pork can be preserved in the following manner: Take pieces of side meat and rub them well with salt and brown sugar, about one-quarter of a pound of sugar to one pound of salt. Then pack in a barrel for three or four days, after which the meat is taken out and the salt is scraped off the outside. The rind is then removed and the meat is sliced and fried just as it would be for the table, only it is not cooked quite so much as though it were to be eaten at once. It is then packed in stone jars or lard pails, and the fat that fries out is poured over it. When the crock or pail is filled, a plate is placed over the top of the meat to keep it down in the fat till it cools and sets. Then lard is poured over the top to exclude the air. It is advisable to keep it in a dry place to prevent mildew. The meat is cooked a little before using, and if it is desired to stop using from the supply for a week or so, lard or fryings may be poured over the top of what is left in the vessel to keep it from spoiling.

Sausage and Headcheese.

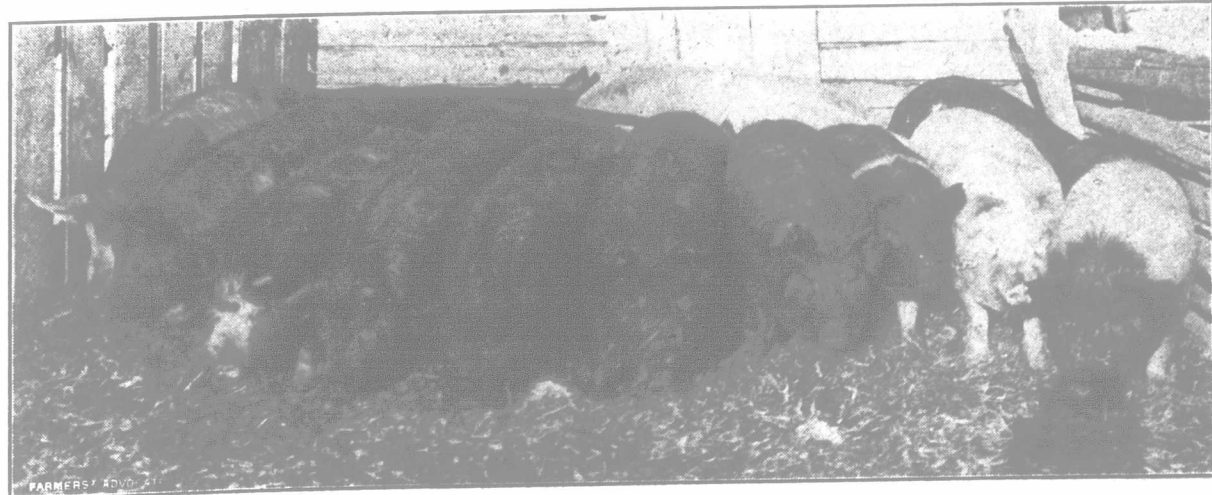
Sausage meat is cut in uniform pieces, and for each pound of meat one teaspoonful of salt and one of black pepper are frequently used; besides one teaspoonful of pulverized sage to five pounds of meat for seasoning. These ingredients are sprinkled over the meat before it is ground, although it may be mixed after grinding if so desired. Some press the meat into casings, while others cook and can it while fresh. The cooked article is put into jars or cans and hot lard is poured over it. Sausage put up in this way has kept for a year or more. Other material can be used for seasoning. One recipe gives a mixture of cayenne pepper, one ounce; cumin, one ounce; cassia, one ounce; nutmeg, two ounces; pimento, six ounces; black pepper, eight ounces; salt, eight ounces. From one-half to one ounce can be used to ten pounds of meat. However, the amount varies according to the tastes of the people who are to consume it. Another recipe is: black pepper, one pound; cloves, five ounces; nutmeg, four and one-half ounces; ginger, nine ounces; anise, two and one-half ounces; coriander, two and one-half ounces. Grind all together and use a quantity similar to that previously mentioned. Headcheese could be seasoned with a like mixture, although salt, pepper and sage are the materials most commonly used. In making the cheese the cooked meat is ground or broken up to suit the requirements, the seasoning is mixed with it, and the whole turned into a mould to set.

Lamb and Mutton.

Lamb and mutton are seldom cured on the farm, and nowadays they are not made use of to as large an extent as formerly, but frequently at threshing or silo-filling time a lamb could be butchered and a side or quarters given to some neighbors who will repay at a later date when they have occasion to select from their flocks for slaughter. This practice was quite common when lambs sold for around \$3 each, but since they have advanced in price to \$8 and \$10 per head, it is doubtful if lamb or mutton will furnish an economical supply of meat when a large quantity is required.

Poultry.

The ordinary flock of farm poultry should furnish the table with considerable meat. During the summer and early autumn the hens often cease to lay, and in too many cases they do not start again till the following spring. It would be a good plan to kill the old hens and consume them during the summer months when they stop laying and depend on the pullets to take their places in the flock for winter layers. After the supply of hens becomes exhausted the cockerels should be ready to kill, especially when crate fed for a couple of weeks. Farmers have ample grain and milk in the fall of the year, and should be able to crate-fatten chickens to advantage. The poultry, if properly handled, would supply a very appreciable quantity of meat for the farm table, and it would always be fresh.



A Bunch of Hogs Like This Will Pay For a Lot of Feed.

Rearing War Calves.

There is a feeling, in circles unacquainted with the live-stock industry, that calves of all breeds should be reared for beef, and not slaughtered at the tender age which places them in the class commonly known as veal. This doctrine is manifestly wrong, for in the production of beef from any breed of cattle, including those best adapted to the laying-on of flesh, there is certain loss in food constituents when transforming cereals into meat. Beef making is no get-rich-quick scheme under the best of management, and if we should attempt to mature all the male calves from dairy as well as from beef breeds it would result in considerable financial loss to the farmers engaged in the enterprise, and an economic loss to the nation which places a high value upon farm products suitable for human food. However, a certain percentage of the calf crop must be raised to replenish or rejuvenate the live stock population, while the offspring from dual-purpose or beef herds are almost always raised, either for slaughter or breeding purposes. It is more important now than ever that the best system prevail, for the young which are grown this summer under war-time prices of feed may be ready for the market during a period of reconstruction following the war. The tone of the market then no one can foretell, so the only thing now to do is to develop the stock in the best possible way, utilizing every pound of grain and every spear of grass to the very best advantage.

Present conditions and the uncertainty of the future, however, do not warrant a niggard policy in feeding. Skimped and stunted animals seldom return profits. Calves should be started well with plenty of whole milk which is gradually changed to skim-milk, always fed at the same temperature—preferably at about blood heat. It is well also, if the whole milk is being substituted, to add a little flaxseed made into a porridge. Mix one part of ground flaxseed with six parts of water, by volume, and allow it to stand for twelve hours; then let it simmer on the stove until it takes on the consistency of a jelly. Two or three tablespoonfuls of this mixture are enough to start with, but that amount may soon be increased to one-half a teacupful and more as the calf increases in size. Some make the mistake of feeding quantities of oilcake meal to replace those properties lost when the cream is removed. Oilcake meal is rich in protein, not in fat and oil, but skim-milk is also a protein-rich feed, so it is obvious that oilcake meal will not substitute for the fat removed in skimming. Flaxseed or ground flaxseed is best for this purpose. Another suitable feed for young calves is a porridge of crushed or rolled oats, from which the hulls have been sifted. The oat flour cannot be termed a substitute for the fat removed from milk, but it is so wholesome for young growing calves that time spent in its preparation will yield good returns. When a calf is three weeks old it is time to begin its education in regard to dry grain, roots, silage, etc.

Educating the Young Bovine.

Just recently we observed a calf, four weeks old, standing up to the manger in company with several of its kind, though somewhat his senior, and taking his feed of silage with apparently as much relish as did his older associates. Roots, silage, clover hay, or green feed will be picked over at a very tender age, if placed before the calves, but it should not be left in the manger for any great length of time. Young cattle do not care for feed which has been blown or breathed on. To encourage them to eat meal, put a little finely-ground oats and bran in the bottom of the pail after they are through with their milk and allow them to lick it out. Another method is to rub a small quantity on their muzzles when through drinking. Don't feed ordinary ground grain with the milk. It is swallowed too quickly and is liable to induce digestive troubles. It will not be many days after they are introduced to meal in this way before they will pick around in a grain box containing some suitable feed, if placed within reach. Such a box should be removed frequently and emptied, as the grain mixture should never be allowed to become stale.

Meal Rations for Young Calves.

The following list compiled by Otis of the Kansas Station, will assist farmers in selecting rations for skim-milk calves:

1. A mixture of 5 pounds oats, 3 pounds bran, 1 pound cornmeal and 1 pound linseed meal
2. Whole oats, ground barley and bran.